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ALKMAAR

CITRUS & AVOCADO
NURSERIES.

Member :

California Avocado Growers' Association.

National Pecan Growers' Association.

Growers of Fine Quality Budded Citrus
Trees and Specially Selected Imported
Types of Mexican and Guatemalan
Budded Avocados.



Catalogue
ALKMAAR CITRUS AND AVOCADO
NURSERIES

P.O. Alkmaar, Transvaal, South Africa.

Phone 4, Alkmaar.

Tel. & Cables : "Ludman," Alkmaar

NOTES ON PLANTING AVOCADO TREES SUPPLIED BY US.

The tree will arrive at your Station or Siding established in a full size petrol tin.

The bottom of the tin will be found attached by wires. These should be loosened just before planting. A hole should be made in the ground the depth of the tin, and about two feet square or one foot in diameter. After the bottom is removed the tin is gently low-



VERY IMPORTANT.--Rough Reed and Burlap or Hessian Protection erected over a newly-planted Avocado tree. It is imperative to shade newly-planted Avocado trees from high temperatures until they are able to protect themselves through their own foliage.

ered into the hole, observing at this stage that the level of the top of the tin is the same as the surrounding surface. Take an ordinary can opener and rip down one of the corners. When this is done the shell can be removed and the hole filled up.

A good watering to be given and a canopy over the tree erected. The accompanying sketch will give an idea of what is required.

The reason for this canopy is that the Avocado plant arrives with all foliage removed, this is done in the Nursery in order to compensate the check the tree receives when it is lifted from the Nursery. The bare bark of the Avocado tree is sometimes injured by strong sunlight and heat.

By means of this protection such injury is prevented. The canopy should be left on until the plant develops sufficient foliage to shade itself. The size of the canopy should be 6 feet by 6 feet square.

TERMS.

All transactions are on a cash basis, but we are always ready to arrange special terms of payment to suit customers' convenience. Bank references should be submitted when applying for special terms.

DELIVERY.

(This applies to Citrus Trees only). Under normal conditions we undertake to deliver trees to Buyers' Stations or Sidings in FIRST CLASS ORDER.

Should trees arrive in an unsatisfactory order and show any signs of abuse in any way, we shall much appreciate it if, before taking delivery, due remarks are made on the delivery sheet.

We are always ready to meet any reasonable complaint, and replace free of charge, any trees that fail owing to negligent packing or handling by our staff, and we rely on purchasers to co-operate with us so as to ensure perfect service.

WE PAY RAILAGE ON ALL CITRUS TREES WITHIN THE UNION'S BORDERS.

PACKING.

No charge is made for packing. We pay the greatest attention to this matter in order to ensure safe and sound delivery, and we shall be pleased if clients would report any defects in any pack. Packing Cases and Moss are returnable at our cost.

GUARANTEE.

The Alkmaar Citrus & Avocado Nurseries will exercise every care to have all stock true to name. Nevertheless, it is understood and agreed that should any stock prove untrue to name, the Alkmaar Citrus Nurseries shall be liable only for the sum paid for stock which may prove untrue and shall not be liable for any greater amount.

The Alkmaar Citrus & Avocado Nurseries book all orders with the understanding that same shall be void should injury befall the stock from flood, drought, frost, hail, or any causes beyond their control.

PRICES.

All Citrus Trees £10 per 100; less than 100—2/6 each. Special Prices on commercial lots on application.

SAMPLE ORDERS.

Representative lots of five are sent on request to enable you to judge the class of tree supplied. Price for sample of five trees, 12/6 delivered.

ONLY FIRST GRADE STANDARD TREES SUPPLIED AND SOLD.

PLANTING SUGGESTIONS.

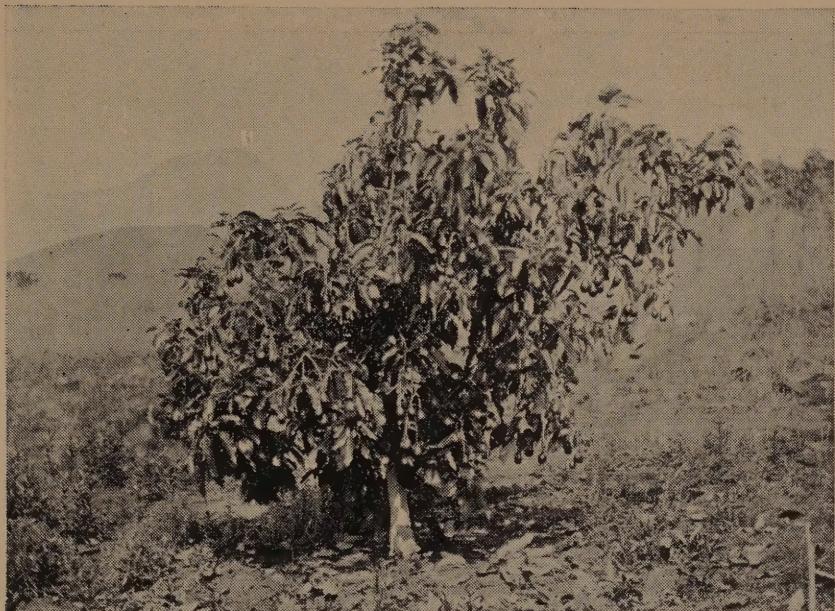
Much care is necessary in handling open root trees, as it is absolutely essential that the roots never be allowed to dry out. When planting trees dug in this way never take but one tree at a time out of the box or package in which they are received, then immediately plant it, using moist soil to fill in the hole. Never use hot dry dirt or disaster will follow. The man holding the tree in place should spread out the lateral roots as the hole is filled up so that they will be as near in their natural position as possible. If planted in warm weather, water should be immediately applied; never plant more than two trees ahead of the water. The ground around the trees must be closely watched, and if showing signs of drying out or cracking, apply the second irrigation at once. Orange trees will survive under trying conditions of neglect, but to attain any degree of success in the production of profitable crops, one must give them good care, which means proper irrigation, sufficient cultivation and fertilization to sustain a vigorous growth and a robust development.

ORANGES.

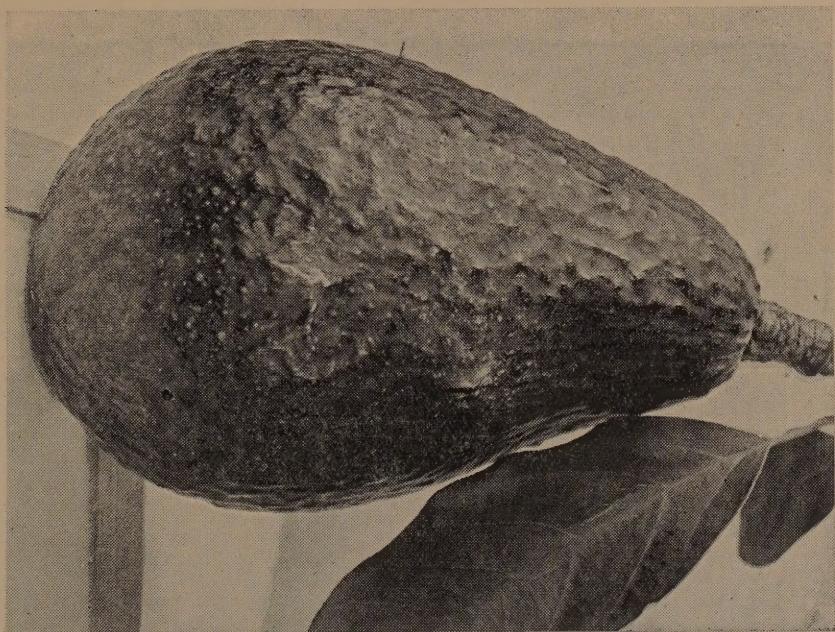
Valencia Late.—The Premier Variety for South African Export Conditions. This variety is second only to the Washington Navel in commercial importance, the fruit is of medium size, slightly oval; colour a good orange yellow; peel thin, smooth and of good protective quality; flesh of good grain with abundant juice of fine Citrus flavour; practically seedless, shipping quality of the very best.

Mediterranean Sweet.—A very prolific, dependable cropper of remarkable qualities. For early and mid-season. Fruit hangs very well on tree. Medium to large; shape oval; colour a rich orange yellow; peel rather heavy and of good protective quality; flesh of good grain and orange yellow in colour; flavour sweet and aromatic, a good shipping variety. Season, between Washington Navel and Valencia Late.

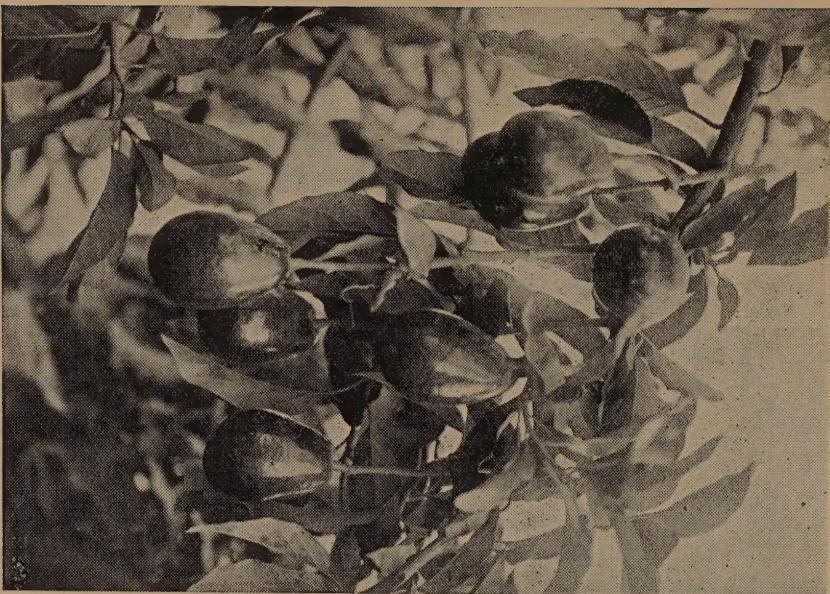
Washington Navel (Badaford Strain).—This strain is one of the finest in the country and can be relied upon to give every satisfaction with proper Treatment in the Grove. The Washington Navel is one of the principal varieties grown in this country and in other Citrus growing countries. Fruit large to very large, peel invariably smooth and thin, rendering it of good productive quality. Colour a pronounced orange yellow; fruit marked at the blossom end with a small but irregular and secondary orange, from which it takes the name of "NAVEL"; fruit seedless and free from "RAG"; flesh crisp and sweet with abundant juice, possessing a flavour peculiarly its own; shipping qualities of the best, "STANDING UP" under long distance shipmeats and yet maintaining its fine eating values.



A three-year-old Budded Avocado Tree on Alkmaar Estates



A Typical Improved American Avocado.



Caliente.



A four-year-old BUDDED MEXICAN TREE on Alkmaar Estates, This gives some idea of the extreme vigour and health of the Mexican Avocado Family. The seeds from this type of tree are used exclusively for raising our stocks on which we bud the improved types of Guatemalan, Mexican and Hybrid types of Avocados listed in this Catalogue.

Lue Gim Gong.—Good commercial size of the Valencia type, ripens about the same time ; colour a deep orange red ; skin smooth ; flesh deep orange ; very juicy and free from rag ; the flavour is a rich blending of sweet and sub-acid. Its keeping qualities makes it a very desirable shipping variety.

Du Roi.—Fruit medium to large ; form round, sometimes slightly oblate ; rind thin ; pale yellow, and pulp firm and juicy ; few seeds. Tree a vigorous grower, bears regular and prolific crops, planted extensively for export ; a very fine shipping variety.

GRAPE FRUIT.

We recommend every Citrus Grower to devote a portion of his plantation to Grapefruit. The past few seasons, and, as a matter of fact, ever since Grapefruit has been exported from South Africa, the price has always been excellent.

South African planters are in the fortunate position that they can land Grapefruit on the London Market at a time when there is practically no fruit of this kind competing from other parts of the world.

Another factor in favour of the South African planter of Grapefruit is that there is really no big planting of this variety in any district. Not a single plot concern has planted the variety, and this fact is an excellent opportunity for the average small and medium sized grower to add a few hundred trees to his orchards and take advantage of the good prices that will always be obtainable for South African Grapefruit.

The two varieties, as under, we recommend the Marsh Seedless to be planted only where it is proved this variety has succeeded. The Triumph Variety is adaptable to any Citrus Growing area, principally in the Interior sections.

Triumph.—The best flavoured and heaviest cropping variety so far tested. In our opinion Triumph Grape Fruit is also the best variety to plant under all South African conditions. It is superior to the new varieties of Grape Fruit we have observed and there is no trouble about its weight. You can depend on a heavy exportable crop every year.

Marsh Seedless.—Fruit medium size, peel thin, with half the usual bitter; a true pomelo (Grapefruit) and not a hybrid ; practically seedless, specimens with merely rudimentary seeds being rare, juice abundant and of fine flavour, flesh dark and rich, we recommend this variety only in sections and parts of South Africa where this variety succeeds. The best test is to see Grapefruit trees of this variety actually growing and bearing, and if they are satisfactory, then it is quite safe and desirable to plant this variety. If at all in doubt then plant our **TRIUMPH VARIETY.**

LEMON.

Eureka.—The very best variety for curing and manufacturing purposes, as well as a very fine type for market purposes. We strongly recommend this variety for our South African conditions.

NAARTJE.

Cape Tight Skin.—A very prolific type of heavy bearing qualities. (Limited Quantity Available).

NOTE.

We confine ourselves to the above Standard Export types, which are also eminently suitable for local consumption as well as the requirements of Juice Factories.

SPECIAL VARIETIES TO ORDER.

We are always prepared to grow special varieties of Orange, Lemon, Grape Fruit or any other member of the Citrus family as may be required by a client. We, however, require at least 12 months' notice, and it is understood that any special order will be taken up when it is ready in full. Special orders are not subject to cancellation.

The price on special orders will be the same as on Standard Stock.

All Citrus Trees are well grown and are straight, with a healthy appearance and sound root system. All our trees are grown to stakes. A special feature of our Citrus Trees is the clean, healthy well healed bud union.

WARNING.

Please note that all statements, descriptions, dates of ripening as mentioned hereunder and in connection with the Various Varieties of AVOCADOS are taken from American Authorities on the subject, and for which we accept no responsibility, the Avocado being practically a new fruit in South Africa at present. We are obliged to obtain any information in connection with the matter from American Sources.

Authorities tell us that the native home of the Avocado is Southern Mexico. From there it was introduced into the tropical sections of Central and South America. In 1526 Gonzalo Hernandez de Oviedo gave the first written account of the Avocado, having seen trees growing in Columbia near the Isthmus of Panama. Other explorers report its presence in Mexico and Central America during the sixteenth century, referring to it as an article of food amongst the natives. In these tropical countries it takes the place of meat to a very large extent. The natives of Guatemala consider a few tortillas, an Avocado and a cup of coffee a very good meal.

The Avocado contains a higher percentage of oil and fat, some varieties going as high as 30%. The protein content is also higher than in any other fresh fruit.

It will be seen from this that it ranks high as a food and its consumption will be much more general amongst the people of the United States as they become acquainted with its true food value.

There are three different groups of Avocados : the West Indian, Guatemalan and Mexican.

The distinction is, however, less between the West Indian and the Guatemalan, the principal difference being in the hardiness of the tree and the thickness of the peel of the fruit, the former being more susceptible to cold and the peel thinner and more of a leathery texture. The foliage is also of a lighter shade than in the Guatemalan type.

Up to the present time practically all of the commercial plantings in Florida have been of the West Indian varieties, but in California they have not proven successful on account of their inability to withstand the winter climate.

The Guatemalan type being a native of the highland of Guatemala, where the climate corresponds more nearly to that of California, seem to be better adapted to our conditions and the few old seedling trees now growing in different sections indicate that this type will thrive wherever oranges or lemons are not damaged by cold weather.

All our Avocados are BUDDED on Imported GENUINE MEXICAN Stock.

The Varieties as under, represent the leading Commercial kinds as presently grown in California.

Every tree sent out is established in a full size petrol or paraffin tin, fully branched and ready to plant. We guarantee sound and safe arrival at your station. If trees don't arrive in good order please advise us and also claim on S.A.R.

Under normal conditions, Avocados, such as grown by us, if planted right and well cared for from the start, should commence to flower in the second year.

Although our Avocados will stand more frost than the COMMON West Indian types, we must emphasize that the Avocado is strictly a sub-tropical plant and should only be planted for best results in a sub-tropical country, or where frosts are light. The Americans claim that the Avocado of the Mexican and Guatemalan Family can stand as much frost as a Citrus Tree, but this remains still to be proved in this country. We, therefore, advise caution.

On no account should Avocados be planted on WET or Boggy soil or soil that is inclined to get wet in a heavy rainy season.

Plant Avocados on the richest and most fertile soil you have. You cannot make AVOCADO SOIL FERTILE ENOUGH. Therefore, manure and fertilize heavily, once the young trees are established. They also require sufficient water to keep them constantly moving.

We wish to impress upon planters of Avocados that the stock on which the tree is budded is of the utmost importance to the tree. All our Avocados are budded on pure Genuine Mexican Stock which we import from reliable sources in California. The Mexican stock has been proved to be drought resistant, disease resistant and vigorous.

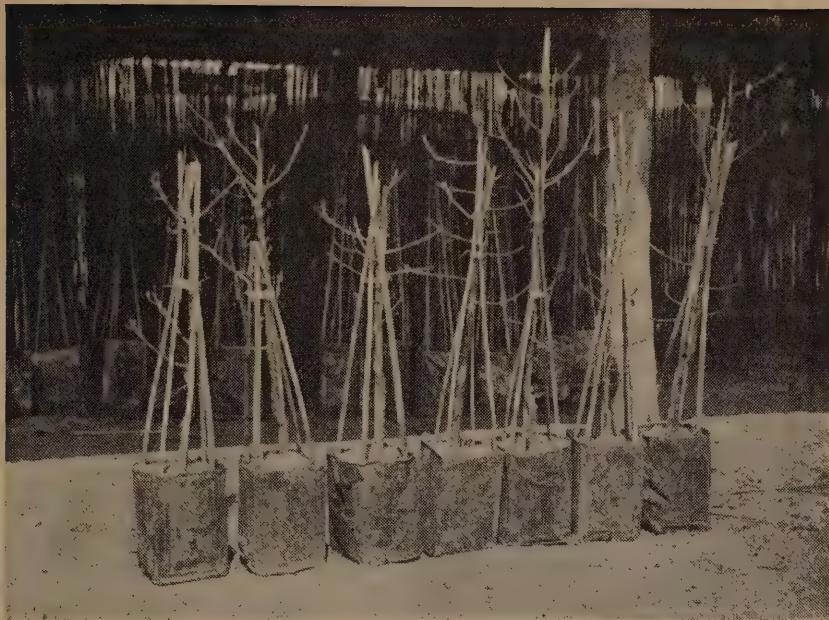
The anise scented quality of the Mexican stock is a strong deterrent to the attack of insects. You can always tell a Mexican stock by the peculiar scent of the wood and leaf when crushed between your fingers.

VARIETIES AVAILABLE AT PRESENT.

Fuerte (Guat. x Mex.).—Holds the commanding position among Avocados at the present time, both for home and commercial planting. The rich quality and high flavour of the fruit keeps it in the lead. The fruit is pyriform to oblong; medium size, with a smooth green skin which separates readily from the creamy, yellow, buttery flesh. Seed medium; tight in cavity. Fruit usually picked in winter, but in some locations have been known to ripen in late fall and early spring, the fruit hanging on for a long time after ripening. Possibly the hardiest of its type.

Linda (Guat.).—The largest Avocado commonly grown in California, averaging 2 pounds; round, with a rough purple skin, and its immense size does not detract from its quality, which is very high. The tree has very beautiful bronze foliage, but is rather tender and should only be planted in the warmer sections.

Mayapan (Guat.).—Although only recently introduced from Guatemala by Wilson Popenoe of the U.S. Department of Agriculture, this variety is showing up well as a commercial fruit, because it bears young and consistently. Nearly round, averaging 1 pound; brownish purple, with a thick skin, and of very fine quality. The fruit seems to hang on well in heavy winds and the tree is tall and slender.



Our Special Budded Avocados just about to be despatched
at Alkmaar Station.



Packing Citrus Trees for despatch by Rail.



Mexican Seedlings Stocks on which we bud our improved Avocados.



Loading Citrus Trees and Avocados in Trucks at our Nursery Siding.

Dickey A (Guat.).—A pyriform fruit, 12 to 16 ounces in weight; purplish brown in colour, with a very thick skin. Smooth, clear yellow flesh of fine quality. The seed is very small as compared with other varieties.

Spinks (Guat.).—Tree a precocious and prolific bearer. Fruit obovate to pyriform in shape. Weight, 16 to 20 ounces. Skin roughened and purplish black in colour. Flesh cream coloured and a rich flavour.

Ward (Guat. x Mex.).—Fruit Pyriform, good quality, hardy tree, matures fruit in 8 to 10 months from flower, bears early.

Gottfried.—A Mexican Variety originating in Florida. Oval fruit about a pound in weight with greenish purple skin. Rich buttery flesh. A Wilson Popenoe selection. Tree tremendous grower. Very hardy.

Itzamna.—Another new Guatemalan Fruit which is showing up well. Pear-shaped, 14 to 16 ozs., skin slightly rough, light green in colour, quality excellent. The fruit hangs on long when mature.

Collinson (Guat. x W.I.).—Fruit, pear-shaped, 20 ozs., dark green tree and fruit, notably resistant to scab. Tree is a fine grower and a good bearer. Hardy.

ADDITIONAL LIST OF NEW VARIETIES OF AVOCADOS.

The following list of Avocados are not yet ready. We beg to announce, however, that we have imported trees of the varieties listed growing. We hope to be able to offer these trees in due course. Planters please bear this in mind.

Anaheim (Guat.).—Fruit oval, glossy green, 18 to 24 ounces in weight, of excellent quality, a fine home fruit and also being planted to a considerable extent commercially. A tall, slender tree adapted to interplanting.

Benik (Guat.).—One of the Wilson Popenoe Guatemalan Introductions. Recommended for experimental planting, pear shaped fruit, weighing about a pound, of exceptional quality, purplish maroon in colour with a small seed.

Cantel (Guat.).—One of the most promising of the Popenoe Introductions from Guatemala. Fruit, round, green, one pound in weight, of good flavour, with a small seed.

Dickinson (Guat.).—A medium sized fruit averaging one pound, oval in shape with a rough dark purple skin, a fine home fruit being a prolific and vigorous tree.

Dutton (Guat.).—A comparatively New Variety, which has come forward rapidly, pear shaped, averaging one pound, with a purple, thick and slightly pebbled skin, of exceptionally high quality. The large spreading tree is very prolific and comes into bearing early.

Ishim (Guat.).—A promising New Midwinter Variety which is thought to be a Hybrid between Guatemalan and Mexican strains. Fruits average 10 to 12 ounces, are pear shaped with a long neck and have a smooth thin skin with beautiful glossy purple colour.

Nabal (Guat.).—A New Avocado which in the last two years has been looked upon with a great deal of favour and many growers rank it second only to Fuerte as a commercial fruit. Fruit round, 16 to 20 ounces, smooth green skin, seed small. The tree is a good grower and is wind resistant, while it seems to be consistent in bearing qualities.

Caliente (Mexican).—A hardy thin-skin fruit of excellent quality, which has the distinctive reputation of bearing heavy and regular crops in all sections. The purple fruits are larger than most thin-skinned varieties and the tree bears a year or two after planting.

Puebla (Mexican).—The largest and finest of all Mexican thin-skinned varieties. Oval fruit, 8 to 10 ounces, deep maroon purple in colour. Its smooth yellow buttery flesh is exceptionally rich and fine. For home use and local markets there is nothing better, while it ripens after the other thin skin varieties are gone.

AVOCADO RECIPES.

The avocado is eaten in numerous ways, e.g., as fresh fruit, with salt and pepper, or with lemon juice and sugar.

Avocado Cocktail: Dice one ripe avocado. Salt slightly and chill for two hours. Make a sauce of a half cup mayonnaise, the juice of one orange, the juice of half a lemon, quarter cup cocktail sauce, half teaspoon finely chopped onion, and one hard boiled egg chopped fine. Salt to taste and add a few drops tobasco sauce. Pour over cubed avocado in cocktail glasses. Serve ice cold.

Avocado Ice Cream: Take one gallon of cream or milk, one pound of sugar, and the pulp of four pounds of avocados. Rub the avocados through a sieve, add to the cream, and freeze.

Avocados with Dates: This consists of chopped avocado and dates beaten in whipped cream, slightly sweetened. The mixture may be sprinkled with chopped nuts, or if served in individual dishes, each dish may be topped with a nut.

Avocado and Orange Salad: Cut the flesh of an avocado into slices or cubes and serve on lettuce leaves with sections of a ripe

HELPFUL ADVICE

TO OUR CUSTOMERS ON
THE PLANTING OF OUR

Special Budded Avocado Trees



VERY IMPORTANT.—Rough Reed and Burlap or Hessian Protection erected over a newly-planted Avocado tree. It is imperative to shade newly-planted Avocado trees from high temperatures until they are able to protect themselves through their own foliage.

On the afternoon sunny side make a screen on the side of the Canopy with grass or sacking—this prevents SUN scald of the young BARK.

Canopy must be at least 6 feet x 6 feet and MULCH area with Straw or Grass.

Alkmaar Citrus & Avocado Nurseries
GROWERS OF QUALITY AVOCADO TREES.

P.O. Alkmaar  Transvaal

HELPFUL ADVICE TO OUR CUSTOMERS ON THE PLANTING OF OUR SPECIAL BUDDED AVOCADO TREES.

Follow the undermentioned directions as closely as possible, using your own judgment and discretion, on the methods employed and the materials used to suit your local conditions and circumstances, BUT ALWAYS BEAR IN MIND that the Avocado is a delicate plant in the early stages and needs handling with the utmost care and respect. Once it is established and has firmly rooted itself, it will withstand more abuse than other kinds of trees on your farm.

Varieties.

It is a well-known fact that the improved Guatemalan and the Mexican type runs into a large number of varieties at present—according to the latest information from California—to about 500 recognised Variations, only some 25 of these are now recognised as Commercially suitable.

We have by very careful study obtained a number of the leading American varieties to-day in propogation, and as a result of experiments here, have placed in propogation certain of these varieties which promise to be most profitable under average South African conditions—having in view both the productivity and quality of the fruit produced.

We ask our clients to give us a free hand in the choice of the varieties to be supplied.

Planting.

Every Avocado tree produced by us is established in a full sized petrol or paraffin tin. We have a special method at lifting time which ensures that the tree is removed with the ACTUAL soil that it has been grown in from the time the seedling stock was transplanted to the Nursery row for budding purposes. The system is equivalent to the well-known BALLING principle practised in California. Our method is, however, superior to balling, as plants from our Nurseries have to travel for very long distances, and if balled they would dry out. The Tinning process ensures perfectly safe travel conditions.

In addition every tree is properly protected when handed over to the S.A.R. by means of stakes placed in the corners of the tin and fastened securely to it.

It has come to our notice that Porters and Natives em-

ployed on the S.A.R. frequently take hold of the actual tree, instead of handling the plant by lifting the tin. This careless handling results in the tree being BODILY PULLED out from the tin. A hasty, careless replanting takes place by the native or porter when he finds that the plant has been pulled out, and nothing is said about it. When the tree arrives at your station the plant will naturally be dried up and look very sick.

We ask our customers to endeavour to personally take delivery of the Avocado plants, or to send a reliable, responsible servant, and when taking delivery of the trees, note carefully whether they are in normal condition and of healthy appearance. If the packing arrangements have been disturbed, and should you find anything amiss, please endorse the Delivery Sheet to that effect, and call the attention of the Station Master to the nature of your complaint. If this is done then a claim can be made on the S.A.R., which they are bound to pay in full. But, if nothing is said and you give the S.A.R. a clear receipt, they will not recognise any claim whatever, and you are only wasting time in doing so.

Having taken delivery of the trees and brought them to your farm or garden, give them a good watering and let them rest for a few days under shade in a shed or barn.

Prepare the ground where you wish them planted and make ABSOLUTELY certain that the ground is naturally well-drained and deep, and not likely to become WET or soggy in the heaviest rainy season. Ground with a gravel bottom is very good, but any deep dry soil is perfectly suitable, for the Avocado will adapt itself to a variety of soils. Heavy clay must, however, be avoided.

It is a good plan to have the soil prepared about six months in advance, having at that date mixed the ground with well rotted kraal manure, but if this has not been done, then just make a hole about three feet square and two feet deep and fill it up with Top soil from the surrounding area, when the tree is planted.

Now fill up with Top soil and firm this down within about 15 inches of the normal surface. Take hold of the TREE with the tin and place it in the hole, and with a pair of pliers loosen the bottom which is fixed to the tin by means of binding wire loops. Remove the bottom and place the tin in position. Next take a tin opener and rip down one corner from top to bottom. Now you are ready to complete the filling up with TOP soil, and before you firm this down, remove the SHELL of the tin, and proceed to firm the soil round the

plant. Having done this job well, give the tree a good drink of water, using about four petrol tins full.

Mulching.

This is an important practice with planting any kind of tree, but more so with Avocados. It is a good plan to keep a mulch always in your Avocado plantation. The Avocado is a surface feeder, and under wild, natural conditions, there is always a layer of rotten vegetable matter with which nature protects the root-system from the heat of the day. When you plant your young Avocado tree there is no protection except that which you can give it—and thus assist nature tremendously.

Within a radius of four feet from the centre of the plant cover the area with Old Kraal Manure or Rotted Grass or Dead Leaves, or anything you have handy on the farm, so as to form a blanket of about six inches deep. When this has settled down, newly cut grass will also do, but you will have to use more of this to allow for drying out.

This practice will prevent the soil being heated by the sun and causing the roots, which are mostly on the surface, to be heated excessively—it will also create a reserve of plant food which the roots can use in due course.

Even when your tree has taken on, and begins to grow well, don't dispense with the MULCH, but practice mulching, extending the area of the mulch as the tree grows older. Examine occasionally what goes on under the mulch. In case ants are troublesome, use some of the well-known Anti-Ant preparations to keep them away.

Shading and Stem Protection.

The Avocado tree when it reaches you will be entirely defoliated. This is done in order to compensate the great shock the tree gets when it is detached from its nursery home. The defoliation helps the plant to recover from this shock, as it is freed from the business of having to supply food and water to the great leaf surface and it is able to devote its attention to healing the wounds it received while being dug up.

In the ordinary way the plant protects its delicate young Nursery bark by means of the profusion of healthy large-sized Nursery leaves. You can well understand that when these leaves are removed the plant is exposed, having no defence whatever against the drying, scalding rays of the

summer sun. Here is your opportunity to step in and supply temporarily—until the plant has again grown leaves—some form of artificial protection which will take the place of the natural shade. Right here is where our customers go wrong by not following our Directions, either because it is too much trouble or they think it is not necessary, usually the former excuse is the cause of disaster.

Our experience has shown that the best form of protection is what we call a CANOPY, of at least SIX FEET SQUARE, erected over each plant. This is easily made. All you have to do is to obtain some wattle or bluegum stakes of about two inches in diameter, drive one in each corner, and then secure the tops of these by means of thinner sticks, and cover the whole with old sacking or Tambookie grass, or any material such as reeds, or thin wattle thinnings, so as to break the sun's rays. Where wattle stakes are available, or reeds, this would be the ideal form of shade, as then you can gradually, in stages, remove the covering and accustom the tree to the full force of the sun by degrees.

This covering should be left on until the plant has made a fairly good growth, and then you will notice that the leaves so grown will give it protection, at least over the tender upper portions.

In addition to this horizontal shade, we also STRONGLY advise you to shade the stem from the AFTERNOON sun. This can be simply done by placing on the afternoon sunny side—against the uprights of your canopy more grass, sacking or sticks, or whatever material is available.

You may think this method somewhat complicated, but if you wish to mature these improved Avocados, and enjoy the fruit in the shortest period and have the satisfaction of getting results for your money, we advise you to follow our instructions closely.

Post Planting Culture.

Having successfully established your plants, you can do very little more than give the usual attention necessary to any kind of fruit tree. The Avocado requires just about the same kind of attention that an orange tree requires. Water in sufficient quantity, and in time it will stand any quantity of kraal manure. Once it is established it will also appreciate some of those rich fowl droppings—if you happen to be a poultryman. This is best applied also in the form of a top dressing. The Avocado does not like artificial Inorganic Fertilizer, and you are advised to keep this away, but you need

not have any fear about giving it too much kraal or cattle manure. It will put up with all you can afford to apply, and you can apply this at regular intervals of three months. It will amaze you to see the tree respond, and if your climatic conditions are right, you will soon notice the way the tree grows.

Final.

Having burdened you with so much fatherly advice we are not going to say much more, but if you feel we have not said all you wanted us to tell you, just drop us a note on the particular point on which you require information. We will do our very best to enlighten you. The writer of these directions is at your service.

All our Budded Avocados are selected from Finest Improved Imported Parent Trees, from THE Best Californian Nursery, and are budded on Pure Mexican and Guatemalan stocks.

The stock of the Avocado is a most important factor, and whether you obtain your trees from us or anyone else, insist that the trees are budded on Mexican or Guatemalan stocks. Trees budded on West Indian stocks or the Common Natal types are quite useless.

Avocado Recipes.

The Avocado is eaten in numerous ways, e.g., as fresh fruit, with salt and pepper, or with lemon juice and sugar.

Avocado Cocktail : Dice one ripe Avocado. Salt slightly and chill for two hours. Make a sauce of a half cup mayonnaise, the juice of one orange, the juice of half a lemon, quarter cup cocktail sauce, half teaspoon finely chopped onion, and one hard boiled egg chopped fine. Salt to taste and add a few drops tabasco sauce. Pour over cubed Avocado in cocktail glasses. Serve ice cold.

Avocado Ice Cream : Take one gallon of cream or milk, one pound of sugar, and the pulp of four pounds of Avocados. Rub the Avocados through a sieve, add to the cream, and freeze.

Avocados with Dates : This consists of chopped Avocado and dates beaten in whipped cream, slightly sweetened. The mixture may be sprinkled with chopped nuts, or if served in individual dishes, each dish may be topped with a nut.

Avocado and Orange Salad : Cut the flesh of an Avocado into slices or cubes and serve on lettuce leaves with sections

of a ripe orange. The blending of the oil of the Avocado and the juice of the orange makes a perfect dressing. The addition of Avocado to any salad enhances its flavour and food value. It is a fine garnish for shrimps, lobster or chicken.

Avocado with Bananas and Apple : Use one chopped apple, one sliced banana, an equal quantity of sliced Avocado, and serve with whipped cream and ground nuts.

ALKMAAR CITRUS & AVOCADO NURSERIES.

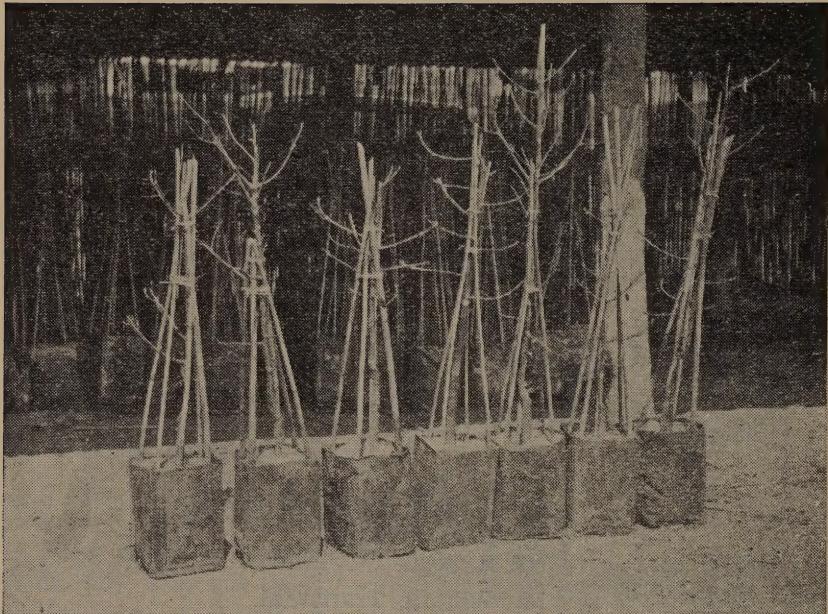
Growers of Quality Avocado Trees.

P.O. ALKMAAR, Tvl.

1930

O. H. Frewin, Printer,
Middelburg, Transvaal.

June 1898 and we trust to continue good to 1900 and a
little more. We are now in the 10th year of the tree and
look like this at the present day. The trunk is 10 inches
diameter and the branches are 10 inches in diameter.
The tree will produce 1000 avocados and 200
leaves. Each tree will produce 1000 avocados and 200
leaves. Each tree will produce 1000 avocados and 200



Our Special Budded Avocados just about to be despatched
at Alkmaar Station.

orange. The blending of the oil of the avocado and the juice of the orange makes a perfect dressing. The addition of avocado to any salad enhances its flavour and food value. It is a fine garnish for shrimps, lobster or chicken.

Avocado with Bananas and Apple: Use one chopped apple, one sliced banana, an equal quantity of sliced avocado, and serve with whipped cream and ground nuts.

PRICES ON AVOCADOS.

We are charging 10/- each for the Special Budded Trees and would like to state that this price is actually half the catalogued price that the same plants are sold for in California and Florida.

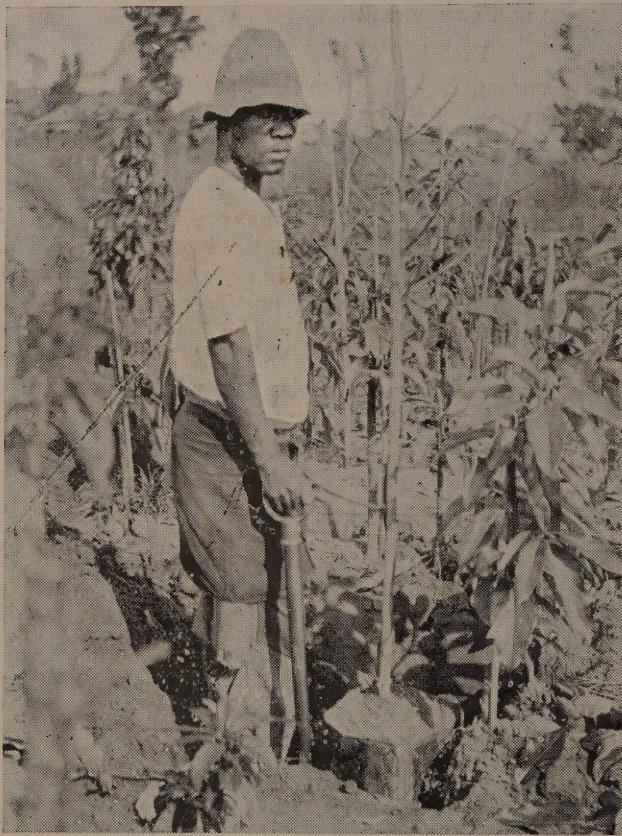
PECAN NUTS.

Another New Line we wish to announce is the PECAN NUT. We hope to have BUDDED TREES of the best WESTERN VARIETIES to offer in the course of a year or two. We have imported several varieties of the best kinds from Texas; also Wild Pecan Seeds which are to be used for stocks. The Budding of Pecans is a most difficult and skilled operation, the Budded Tree, however, begins to fruit at an early age from planting, while Seedling Pecans may take anything from 15 to 50 years to come into bearing.

Further announcements re Pecans will be made later.



Cultivating Citrus Nursery Trees.



LIFTING AVOCADO TREES.

Every tree is defoliated prior to lifting. The plant is removed from the Nursery in the native soil that it has been grown in from seed and bud, the tree being perfectly established before it is sent away.